

## **CLAIMS**

What is claimed is:

1. Composite particles that provide a sequential change in optical and organoleptic properties in a food product when exposed to an aqueous environment, wherein the sequential change comprises at least (1) a first change in the optical and organoleptic properties and (2) a second change in the optical and organoleptic properties, said composite particles comprise a core particle having a first encapsulating coating formed thereon which contains a first optical modifying agent and a first organoleptic modifying agent, followed by a second encapsulating coating which contains a second optical modifying agent and a second organoleptic modifying agent; wherein, when the composite particles are exposed to water, the second optical modifying agent and the second organoleptic modifying agent provides the first change in the optical and organoleptic properties, followed by the first optical modifying agent and the first organoleptic modifying agent providing the second change in the optical and organoleptic properties; and wherein the composite particles are soluble in water.

2. The composite particles of claim 1 further comprising an intervening inert layer located between the first encapsulating coating and the second encapsulating coating, wherein the intervening inert layer provides a delay time between the first change and the second change; and wherein the composite particles have an average diameter of less than about 4 mm.

3. The composite particles of claim 2, wherein the delay time is about 0.5 to about 30 minutes.

4. The composite particle of claim 2, wherein the delay time is about 0.5 to about 3 minutes.

5. The composite particles of claim 1, wherein the first change in the optical and organoleptic properties is a first change in color and flavor and the second change in the optical and organoleptic properties is a second change in color and flavor.

6. The composite particles of claim 2, wherein the first change in the optical and organoleptic properties is a first change in color and flavor and the second change in the optical and organoleptic properties is a second change in color and flavor.

7. The composite particles of claim 3, wherein the first change in the optical and organoleptic properties is a first change in color and flavor and the second change in the optical and organoleptic properties is a second change in color and flavor.

8. The composite particles of claim 4, wherein the first change in the optical and organoleptic properties is a first change in color and flavor and the second change in the optical and organoleptic properties is a second change in color and flavor.

9. A powdered beverage mixture which provides a sequential change in optical and organoleptic properties when reconstituted in an aqueous solution, wherein the sequential change comprises at least (1) a first change in the optical and organoleptic properties and (2) a second change in the optical and organoleptic properties, said powdered beverage mixture comprising (a) a first powdered optical modifying agent and a first powdered organoleptic modifying agent and (b) composite particles having an inner layer containing a second optical modifying agent and a second organoleptic modifying agent and an inert layer over the inner layer, wherein the composite particles are soluble in water; wherein, when the powdered beverage mixture is reconstituted with water, the first powdered optical modifying agent and the first powdered organoleptic modifying agent provide the first change in the

optical and organoleptic properties, wherein the second optical modifying agent and the second organoleptic modifying agent from the inner layer of the composite particle provide the second change in the optical and organoleptic properties; and wherein the inert layer effectively provides a delay time of about 0.5 to about 30 minutes between the first change and the second change.

10. The powdered beverage mixture of claim 9, wherein the delay time between the first change and the second change is about 0.5 to about 3 minutes.

11. The powdered beverage mixture of claim 9, wherein the first change in the optical and organoleptic properties is a first change in color and flavor and the second change in the optical and organoleptic properties is a second change in color and flavor.

12. The powdered beverage mixture of claim 10, wherein the first change in the optical and organoleptic properties is a first change in color and flavor and the second change in the optical and organoleptic properties is a second change in color and flavor.

13. The powdered beverage mixture of claim 11, wherein the composite particles have an average diameter of less than about 4 mm.

14. The powdered beverage mixture of claim 12, wherein the composite particles have an average diameter of less than about 4 mm.

15. A method of providing a sequential change in optical and organoleptic properties in a food product when exposed to an aqueous solution, wherein the sequential change comprises at least (1) a first change in the optical and organoleptic properties and (2) a second change in the optical and organoleptic properties, said method comprising providing

composite particles wherein the composite particles comprise a core particle having a first encapsulating coating formed thereon which contains a first optical modifying agent and a first organoleptic modifying agent, followed by a second encapsulating coating which contains a second optical modifying agent and a second organoleptic modifying agent; wherein, when the composite particles are exposed to water, the second optical modifying agent and the second organoleptic modifying agent provides the first change in the optical and organoleptic properties, followed by the first optical modifying agent and the first organoleptic modifying agent providing the second change in the optical and organoleptic properties; and wherein the composite particles are soluble in water.

16. The method of claim 15, wherein the composite particles further comprise an intervening inert layer located between the first encapsulating coating and the second encapsulating coating, wherein the intervening inert layer provides a delay time between the first change and the second change; and wherein the composite particles have an average diameter of less than about 4 mm.

17. The method of claim 16, wherein the delay time is about 0.5 to about 30 minutes.

18. The method of claim 16, wherein the delay time is about 0.5 to about 3 minutes.

19. The method of claim 16, wherein the first change in the optical and organoleptic properties is a first change in color and flavor and the second change in the optical and organoleptic properties is a second change in color and flavor.

20. A method of providing a sequential change in optical and organoleptic properties in a reconstituted beverage prepared using a

powdered beverage mixture, wherein the sequential change comprises at least (1) a first change in the optical and organoleptic properties and (2) a second change in the optical and organoleptic properties, said method comprising providing a powdered beverage mixture comprising (a) a first powdered optical modifying agent and a first powdered organoleptic modifying agent and (b) composite particles having an inner layer containing a second optical modifying agent and a second organoleptic modifying agent and an inert layer over the inner layer, wherein the composite particles are soluble in water; wherein, when the powdered beverage mixture is reconstituted with water, the first powdered optical modifying agent and the first powdered organoleptic modifying agent provide the first change in the optical and organoleptic properties, wherein the second optical modifying agent and the second organoleptic modifying agent from the inner layer of the composite particle provide the second change in the optical and organoleptic properties; and wherein the inert layer effectively provides a delay time of about 0.5 to about 30 minutes between the first change and the second change.

21. The method of claim 20, wherein the delay time between the first change and the second change is about 0.5 to about 3 minutes.

22. The method of claim 21, wherein the first change in the optical and organoleptic properties is a first change in color and flavor and the second change in the optical and organoleptic properties is a second change in color and flavor.

23. The method of claim 22, wherein the composite particles have an average diameter of less than about 4 mm.